

2013 Peach Dessert Contest Winners

1st Place Winner: “Salty Pecan Peach Ice Cream Sandwiches”

By: Felice Bogus
Raleigh, NC

Cookies:

2/3 c. light brown sugar
2/3 c. sugar
½ c. unsalted butter, softened
½ c. vegetable shortening
½ tsp. espresso powder
1 tsp. baking soda
2 ¾ tsp. vanilla
1 tsp. white vinegar
1 large egg
2 c. flour

1 1/3 c. roasted salted pecan halves
1/3 c. sugar mixed with ¾ tsp. salt, for topping

Ice Cream:

1 1/3 lb NC peaches, peeled, pitted, and coarsely chopped
½ c. water
¾ c. sugar
½ c. sour cream
1 c. heavy cream
¼ tsp. vanilla

Make the cookies: In a mixer bowl, beat together sugars, butter, shortening, espresso powder, baking soda, vanilla, and vinegar until smooth and creamy. Beat in the egg, beating until smooth, and scraping down bowl as necessary. Mix in the flour on low speed. Stir in the pecans, either by hand or with the mixer on lowest speed. Cover bowl and refrigerate 4-5 hours.

Preheat oven to 375 degrees and line baking sheets with parchment paper. Place mixed sugar and salt in a bowl. Using a 1 Tbsp. cookie scoop, scoop balls of dough, roll in the sugar/salt, and place on the baking sheets, leaving 2 inches between the cookies.

Bake about 11 minutes, or until the edges of the cookies are browned. Cool cookies on the pan until they can be transferred without breaking. Cool cookies completely before making sandwiches.

Make the ice cream: Combine peaches and water in the medium saucepan. Cook, covered, over medium heat, stirring once or twice, until peaches are cooked through and soft, about 10 minutes. Remove from heat, mix the sugar and let cool to room temperature.

Place the peaches, along with their liquid, in a food processor and add sour cream, heavy cream, and vanilla. Pulse to combine ingredients. Continue pulsing until mixture is desired consistency, slightly chunky or completely smooth. Transfer peach mixture to a bowl, cover and refrigerate until well chilled. Transfer mixture to ice cream maker and freeze according to manufacturer's directions.

Make the sandwiches: Place a small scoop of ice cream on the flat sides of 18-20 cookies. Top with a second cookie and press lightly to flatten the sandwich. Place sandwiches on a large baking sheet and freeze 30 minutes - 1 hour. Remove from freezer and serve. If not serving immediately, wrap individual sandwiches in plastic wrap, place in resealable freezer bag, and return to freezer. Let frozen sandwiches sit at room temperature 5 minutes before serving.

2nd Place Winner: Peach/Blueberry Delite

**By: Margaret Hicks
Clayton, NC**

1 cup cold milk
1 cup 8 oz. sour cream
1 package (3.4 oz) instant Vanilla Pudding
2 cups heavy whipping cream (whipped)
8 cups cubed Angel food cake
4 cups cut-up peaches
1 pint blueberries

In large bowl, beat milk, sour cream and pudding mix on low speed until thick. Fold in most of berries (save some for top).

Then fold into whipped cream.

Put ½ of cake cubes into 9 x 11 dish. Put half of peaches on. Next, put the mix of whipped cream then a layer of cake and finish with peaches and blueberries on top. Chill and enjoy!

Third Place Winner: “Peach Pie”

**By: Bobbie Pope
Clayton, NC**

½ cup lard
2 cups self rising flour
1 cup water
7 peaches
1 cup sugar
¼ cup water
½ cup sugar
½ stick butter
¼ cup water

Mix first three ingredients for the crust. Place in covered bowl overnight in refrigerator. Roll the crust twice the size of dish. (Use a 10” deep dish.) Peel and slice the peaches. Mix them with sugar and water. Place the dough in pie dish with half to fold over pie. Pour peaches in crust. Fold the remaining crust over top of pie, seal the edges. On top of pie sprinkle sugar, top with small dots of butter over the pie. Pour water over this. Bake 350 degrees for 1 hour or until golden brown.